

Minnehaha Country Club

Recipe: Prosciutto Wrapped Sea Scallops

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| Ingredients: | 2 | slices | Prosciutto |
| | 3 | U10 | Sea Scallops (Dry Pack) |
| | | | Olive Oil |
| | 1 | oz. | Rum 151 |
| | 2 | tbsp. | Whole Butter |
| | 1 | tbsp. | Lemon Juice |

Directions: Remove the foot off your scallops. Slice the prosciutto in half lengthwise. Lay them out in a cross and place the scallop in the center. Fold over the prosciutto to encase the scallop. Do this for all the scallops. Set aside seam side down. In a hot sauté pan add Olive oil and heat up. Place the scallops in the hot oil seam down and sear until crispy brown. This will seal them. Turn and brown. Finish in hot oven (400F) for a few minutes, to cook all the way through. Place the three scallops in the center of your plate. Deglaze the pan with the rum and flame. Add the lemon juice and remove all pan dripping. Swirl in the whole butter and let it turn brown. Be careful not to burn. Pour this sauce over the scallops and garnish with lemon zest.

Comments/Tips: These are so good they will be the first to go in a buffet.

